

Nightwind

Shipyard Brewing Company

STYLE

Brown Ale

ABV

5.80%

IBUS

43

FOOD PAIRINGS

Gouda Cheese, Grilled Steak

A medium-bodied winter ale, Nightwind pours a brilliant ruby brown, casting aromas of toffee and sweet grains. The beautiful balance of traditional American and English hops, roasted barley and chocolate malts create a flavorful, dark ale with hints of cocoa, coffee and molasses.

SCORE



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